



FUSTINI'S[®]

Grilled Potato Foil Packet

Ingredients

- 2 lbs mini Yukon Gold potatoes, quartered
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 1 tablespoon [Fustini's Grilling spice rub](#)
- Kosher salt and freshly ground black pepper
- 2 cups shredded mozzarella cheese
- 1 cup freshly grated Parmesan
- chopped fresh parsley, for garnish
- crushed red pepper flakes, for garnish

Sharon's Hint

Substitute your favorite herb-infused olive oil. Adapted from delish.com

Directions

Step 1.

Preheat the grill to medium-high, or preheat the oven to 425°. Cut 4 large pieces of foil about 10" long. In a large bowl, toss potatoes with olive oil, garlic rub and season with salt and pepper.

Step 2.

Divide potatoes between foil pieces, then fold the foil packets crosswise to completely cover the potatoes. Roll the top and bottom edges to seal them closed. Place foil packets on the grill and cook until just cooked through 10 to 15 minutes. (Or transfer to the oven and bake for about 15 minutes.)

Step 3.

Unwrap the foil packets and sprinkle mozzarella and Parmesan on top of the potatoes. Fold foil back over the potatoes and cook until cheese is melty, about 3 to 5 minutes. Top with parsley and red pepper flakes and serve warm.